# (19) World Intellectual Property Organization

International Bureau



### 

## (43) International Publication Date 25 August 2005 (25.08.2005)

**PCT** 

# (10) International Publication Number WO 2005/077195 A1

(51) International Patent Classification7: A23L 1/00, 1/0524 A21D 13/08,

(21) International Application Number:

PCT/BE2005/000019

(22) International Filing Date: 14 February 2005 (14.02.2005)

(25) Filing Language:

English

(26) Publication Language:

English

(30) Priority Data:

04447039.1

13 February 2004 (13.02.2004) EP

- (71) Applicant (for all designated States except US): PU-RATOS N.V. [BE/BE]; Industrialaan 25, B-1702 GROOT-BIJGAARDEN (BE).
- (72) Inventors; and
- (75) Inventors/Applicants (for US only): CHEVALIER, Olivier [BE/BE]; Chemin de Tenre, 88, B-7800 ATH (BE). NAUDTS, Isabelle [BE/BE]; Keitse, 20, B-1750 ST-KWINTENS-LENNIK (BE). SOYEUR, Jean-Luc [BE/BE]; Rue Montgomery 69, B-7850 ENGHIEN (BE).

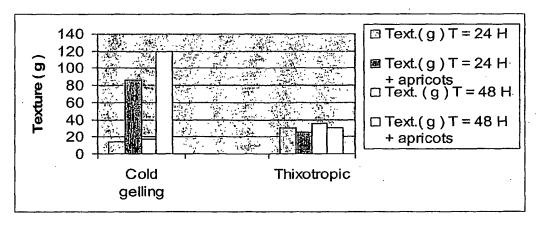
- (74) Agents: VAN MALDEREN, Joëlle et al.; pronovem Office Van Malderen, Avenue Josse Goffin 158, B-1082 Bruxelles (BE).
- (81) Designated States (unless otherwise indicated, for every kind of national protection available): AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BW, BY, BZ, CA, CH, CN, CO, CR, CU, CZ, DE, DK, DM, DZ, EC, EE, EG, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, MZ, NA, NI, NO, NZ, OM, PG, PH, PL, PT, RO, RU, SC, SD, SE, SG, SK, SL, SY, TJ, TM, TN, TR, TT, TZ, UA, UG, US, UZ, VC, VN, YU, ZA, ZM, ZW.
- (84) Designated States (unless otherwise indicated, for every kind of regional protection available): ARIPO (BW, GH, GM, KE, LS, MW, MZ, NA, SD, SL, SZ, TZ, UG, ZM, ZW), Eurasian (AM, AZ, BY, KG, KZ, MD, RU, TJ, TM), European (AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HU, IE, IS, IT, LT, LU, MC, NL, PL, PT, RO, SE, SI, SK, TR), OAPI (BF, BJ, CF, CG, CI, CM, GA, GN, GQ, GW, ML, MR, NE, SN, TD, TG).

#### Published:

with international search report

[Continued on next page]

(54) Title: COLD GELLING PASTRY GLAZE BASED ON PECTIN



(57) Abstract: The present invention relates to liquid or semi-liquid pastry glaze, gelling on contact with a support, in particular to cold gelling pastry glazes obtained by solubilizing a Ca<sup>2+</sup>reactive low methoxylated pectin, preferably a low methoxylated-amidated pectin and by applying conditions of brix, pH and/or suboptimal Ca<sup>+2</sup> levels or other jellification ions that do not allow gelling before application onto a food product that provides the extra amount of e.g. Ca<sup>+2</sup> ions and/or other conditions needed for jellification. The glaze solutions of the invention typically have a brix of about 35° to about 55°, an acid pH (for instance a pH below 4) and/or a natural free Ca<sup>2+</sup> level of about 15 ppm. The present invention further relates to the use of such pastry glazes on food products such as pastry, which will retain an excellent cut-ability and texture. The glazes according to the invention advantageously are ready-to-use glazes that can be applied with precision, that are cold gelling but do not have the disadvantages of a standard thixotropic glaze. They are highly suited for glazing of acid food products such as a fruit tart.

#### WO 2005/077195 A1



For two-letter codes and other abbreviations, refer to the "Guidance Notes on Codes and Abbreviations" appearing at the beginning of each regular issue of the PCT Gazette.